

Royal Solera No.23 Pedro Ximenez

Spain | Andalusia

Art. Nr. 57236

Wine Description

A sherry from Andalusia - home of wild bulls, proud toreros and passionate flamenco. When wine lovers think of Andalusia, they think of sherry, the white fortified wine that has been produced here since 1775: In an elaborate process, particularly sweet Pedro Ximenez grapes are dried in the sun for this purpose, turned into wine, "fortified" with brandies and then stored for months in the solera process. This Sherry Pedro Ximenez Solera smells intensely of raisins, dried plums, coffee and chocolate. Tastes smooth and powerful with a long reverberation on the tongue.

Region Description

Sherry is one of the most popular drinks, especially in the English-speaking world. It comes from a limited production area around the city of Jerez de la Frontera, south of Seville. Nearly 300 days of sunshine a year, white limestone soils and the traditional production in the bodegas give the sherry its unmistakable character. The special thing about this sherry is that it is pure grape variety (Pedro Ximenez grape).

Food Pairing:

Goes well with rich desserts, such as English puddings, caramel cream, desserts with nuts or almonds. Interesting is also the combination with blue cheese.

TECHNICAL DATA

COUNTRY:	Spain	REGION:	Andalusia
VOLUME:	0,75 L	STYLE:	Bold & Spicy
WINE TYPE:	Sherry	VARIETAL:	Pedro Ximénez
SERVING TEMP:	slightly cooled	ALLERGENS:	contains sulfites
AGING POTENTIAL:	Unopened high aging potential		

